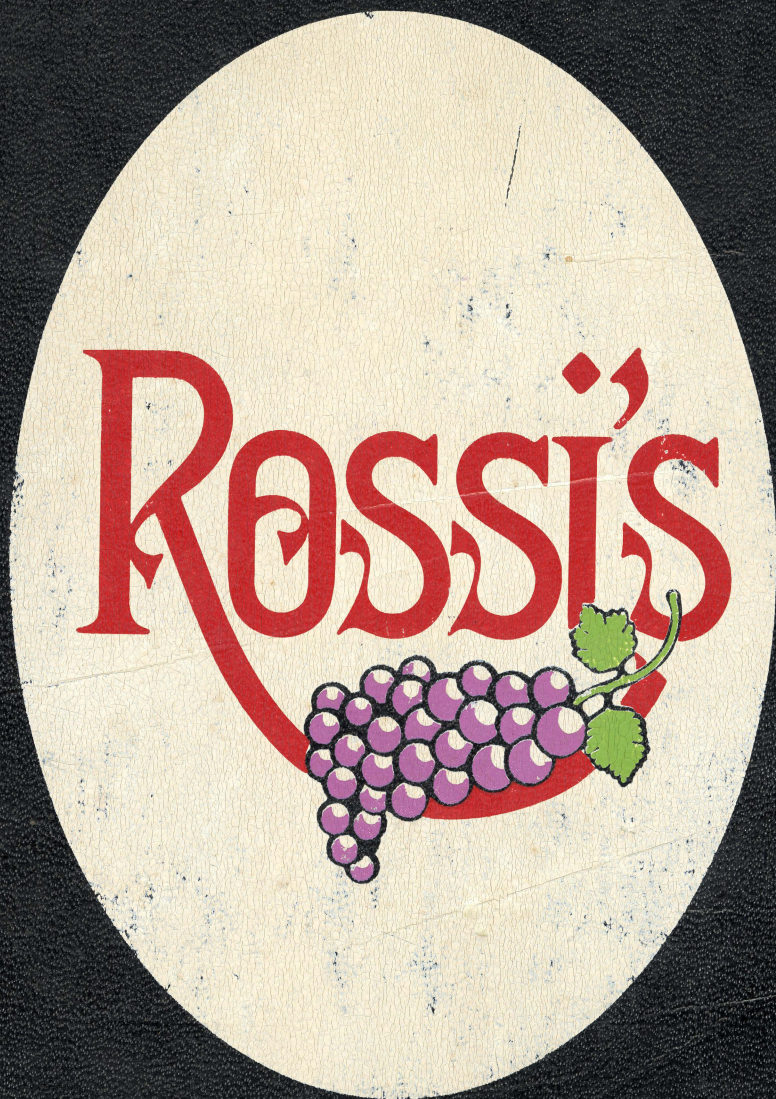
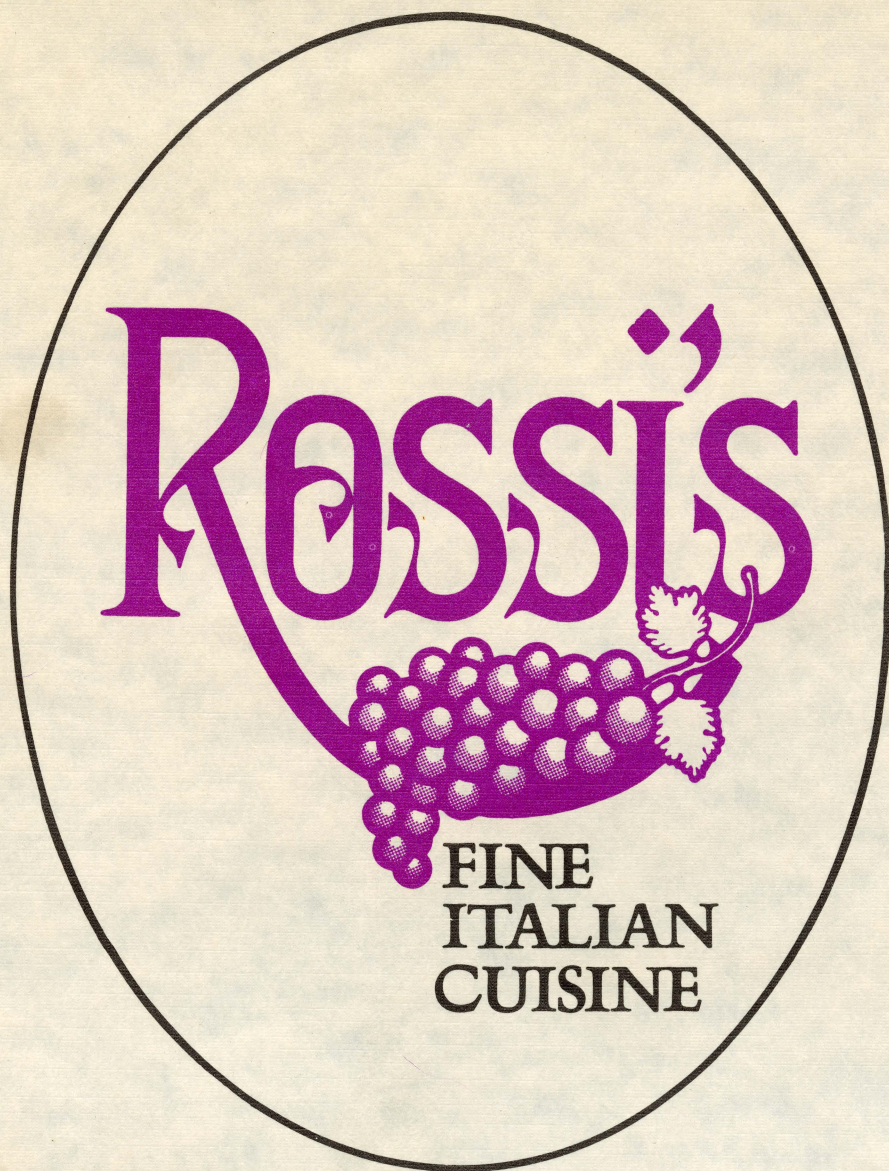






Italian cooking is a symbol of Latin culture and is a satisfying expression of a love of the good life as well. It would probably occur to very few people, however, to regard Italian cooking as the source of every other Western cuisine.

Nevertheless that is precisely what it is. The cooking of the Italian peninsula was the first fully developed cuisine in Europe. Its originators, the ancient Romans, found some of their culinary inspiration in Asia Minor and Greece, and they also drew on many resources and ingredients that were home grown. Combining all these, they made it possible for Italy to teach France, and all other Occidental cultures, the meaning of good cooking and eating. Indeed, the Larousse gastronomic encyclopedia, the bible of the French kitchen, goes so far as to concede that "Italian cooking can be considered, for all the countries of Latin Europe, as a veritable mother cuisine."

Connie Kanakis



Chef's Suggestion

Spaghetti Collins Ala Rossi's
Served w/ melted Butter & Scallions
5.50

Shrimp Mediterranei	6.25
Fresh Gulf Shrimp Cocktail	4.95
Stuffed Mushrooms alla Rossi	4.95

Zuppe (Soup)

Minestone alla Milanese	1.50
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Antipasti

(Hors d'Oeuvres)

Fresh Fried Crab Claws	6.95
Baked Oysters alla Rossi	4.95
Heart of Artichoke, Marinated	3.95

Insalate (Salad)

Hearts of Palm, Vinaigrette	3.95
Chef Salad alla Rossi	3.95

Pasta

SPAGHETTI, Tomato Sauce	3.95
SPAGHETTI, Meat Sauce	5.25
SPAGHETTI, Meat Balls	5.25
SPAGHETTI, Mushrooms	4.95
SPAGHETTI, Italian Sausage	5.25
LINGUINE, Clam Sauce, Red or White	4.95
BEEF RAVIOLI, Meat Sauce	5.25
CHEESE RAVIOLI, Meat Sauce	4.95
TOTELLINA, Meat Sauce	4.95
STUFFED JUMBO SHELLS with Cheese, Meat Sauce	5.25
LINGUINE, Shrimp Sauce	7.25
MANICOTTI, Meat Sauce	5.25

Oven Baked LASAGNA

Ricotta, Tomato Sauce
Salad
5.25

Have a Cocktail Before Dinner



Combination Platter VEAL PICCANTE

with Manicotti
7.95

Fresh Cooked FETTUCCINE

alla Rossi
Salad
4.95

Chef's Suggestion

Combination Platter
Manicotti
Stuffed Jumbo Meat Shells &
Cannelloni w/ Tomato Sauce
8.95

Other Combinations Available

Vittello (Veal)

SCALLOPINE OF VEAL,	
Cacciatora	7.75
Piccante	7.75
Marsala	7.75
with Eggplant Parmigiana ..	8.95
CHOPPED SIRLOIN OF BEEF,	
Italian Style	5.95
BROILED CALF LIVER with	
Onion, Mushroom, Tomato .	4.50

Pesce (Seafood)

BROILED SNAPPER, Italian Style	8.25
SHRIMP SCAMPI, Garlic Butter .	8.25
SHRIMP CACCIATORA	8.25
BROILED SHRIMP, Italian Style .	8.25
FRIED JUMBO SHRIMP	
with Tartar Sauce	8.25
FRIED FILLET OF RED SNAPPER	
with Tartar Sauce	8.25

Pollo

CHICKEN CACCIATORE, alla Sorrento	4.95
CHICKEN LIVERS with Mushroom, alla Rossi	4.75

Chef's Suggestions

CHOICE VEAL STEAK
PARMIGIANA
8.95

SALTIMBOCCA
ALLA ROSSI'S
8.95



U. S. PRIME
DELMONICO STEAK
7.50

ITALIAN SAUSAGE
with Peppers
5.50

CANNELLONI
Stuffed with Meat alla Rossi's,
Tomato Sauce and Grated
Romano Cheese
5.95



U. S. PRIME
STEER BUTT TENDER
11.95

PRIME RIB EYE STEAK
9.95

JUMBO SHELL
Stuffed with Meat,
Tomato Sauce
5.95

Served with Salad and a Side Order of Spaghetti, Linguine or Fettuccine

Dolci (Desserts)

Spumoni	1.50
Canale	1.50

Zabaglione	1.95
Cheese Cake	1.95

VC MENUS — EASTLAND, TEXAS 7-79

Connie Kanakis, Welcomes You

